



LA CAPITANA CARMENÈRE 2021

Vineyard employees affectionately refer to the tallest palm tree as “La Capitana” a salute to its stature and leadership. Wines crafted from carefully selected lots reflect the essence of La Rosa, guiding our commitment to produce sustainable estate-bottled terroir wines in which tradition nourishes our curiosity.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Carmenère



Maduration

This wine is aged in French oak for nine months.



Nose

An intense and aromatic wine full of aromas of plums, tobacco leaves, black pepper and coffee beans.



Palate

On the palate, its enveloping texture fills the mouth with flavors of great intensity and medium body, a tasty, versatile wine with a long finish.



Food Matches

A wine to accompany lamb or chicken curry, gnocchi and roast turkey with plum sauce. Serve between 16 and 18 degrees and drink from now until 2025

ALC/VOL: 13,5% ACIDEZ: 5,3 g/l (in tartaric acid) PH: 3,63 MR: 3,2

